

El San Juan

BEACH CLUB

TO SHARE

Totopos and Chicharrones 20 GF
avocado purée, charred onions and tomato salsa, cotija

White Bean Hummus 17 Vegan
Island root chips, pimentón de la vera, unfiltered olive oil, herb focaccia

Grouper Ceviche 21 GF, DF
ají amarillo, cancha corn, red onions, cilantro, tostones

Korean BBQ Wings
ten wings 19 / twenty wings 37
Gochujang, charred scallion ranch, vegetables

Pulled Pork Nachos 19 GF
black bean salsa, pickled jalapeño, pico de gallo, cilantro, cotija

SALADS

Our "Cobb" 24 GF
avocado, smoked chicken breast, goat cheese, cherry tomatoes, red onions, hard boiled eggs, buttermilk and scallions ranch

Watercress and Arugula 18 GF
marcona almonds, tomatoes, pickled peppers, feta cheese, lemon honey vinaigrette

Seasonal Fruit Salad 24 Vegan
assorted seasonal fruits, wild berries, passion fruit mojito

Add On's

- grilled chicken breast 11
- steak 16
- shrimp 12
- fresh catch of the day 15

TORTILLAS

Steak Quesadilla 26
tomato salsa, charred jalapeño crema

Crispy Mahi Tacos 25
corn breaded Mahi-Mahi, lettuce, fresh tomatoes, chipotle-pineapple aioli, cotija

Grilled Chicken Quesadilla 21
tomato salsa, charred jalapeño crema

Tuna Tartare Tostada 25
fresh avocado, rocoto aioli, cilantro, watercress, lime

MAINS

ESJ Beach Club Burger 28
pretzel bun, applewood bacon, white cheddar, onion, lettuce, tomatoes, pickles

Spiced Chicken Sandwich 24
pickles, kimchi, cilantro mayo, pretzel bun

Fish & Chips 25 DF
breaded fresh catch of the day, french fries, tartar sauce, grilled lemon

Maine Lobster Salad BLTA 34
red onions, cilantro, cucumbers, piquillo peppers, Grain mustard mayo, maple bacon, jalapeño

Chicken Tenders 22
french fries, house sauce

Steak Sandwich 27 DF
sautéed steak, onions, mushrooms, truffle mayo, Swiss cheese, Hoagie bread

For dessert and coffee options, please consult your server

SIDES • \$9 each

- truffle fries
- tostones
- french fries
- house salad
- totopos, chicharrones y salsa

All of our wild and farmed fish are sourced from sustainable fisheries (MSC or ASC certified)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Applicable local sales tax will be added to your check.

Chef Adam Torres



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COCKTAILS

Coco Mojito Bacardi Coconut, coconut cream, shredded coconut 15

Melon Oasis vodka, fresh watermelon juice, coconut cream 16

Rum Jogger our twist of rum runner, Bacardi Black 15

The Smokey Tamarind mezcal, tamarind, tajin 16

Sunshine Refresher pineapple, mango syrup, ginger beer 10 *Mocktail*

Bartists: Rolando Carrasquillo & Luis Miranda

LARGE FORMAT

Sangria Of The Day 55

Our Bartender's choice of refreshing sangria.

Rita's Passion Punch 59

Jimador Blanco, Passoa passion fruit liqueur, Don Q naranja, passion fruit syrup, lime juice, coconut water

SHOT'TAILS

Coco Buzz 9

Jimador Blanco, Bacardi Coconut, cold brew

Tropic Like It's Hot 10

Patrón Silver, passion fruit, fresh lime juice

Skrewball 10

Peanut butter whiskey

BEERS & SELTZER

White Claw 8

Watermelon, Mango, Natural Lime, or Black Cherry

Medalla 7

Heineken 7

Ocean Lab Ipa 9

Coors Light 8

Corona 8

Michelob Ultra 8

ASK FOR OUR BEER BUCKETS





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WINE BY THE BOTTLE

Rosé Wines

Fabre En Provence *15/59*

Whispering Angel *79*

White Wines

Finca Lalande, Chardonnay *14/49*

Veramonte, Sauvignon Blanc *14/49*

Monte Xiabre, Albariño *15/55*

Lagaria, Pinot Grigio *15/59*

Chataeu Ste Michelle, Riesling *59*

Santa Margherita, Pinot Grigio *99*

Cakebread Cellars, Chardonnay *179*

Red Wines

Finca Lalande, Cabernet Sauvignon *14/49*

Mark West, Pinot Noir *15/59*

Domaine Bousquet, Malbec *14/49*

Fel, Pinot Noir *99*

Kosher Wines

Baron Herzog, Cabernet Sauvignon *65*

Baron Herzog, Chardonnay *65*

Champagne

Laurent-Perrier Brut, France *25/149*

Laurent-Perrier Rosé, France *189*

Piper Heidsieck Brut *119*

Veuve Clicquot Yellow Brut, France *169*

Veuve Clicquot Rosé, France *195*

Dom Perignon Brut *469*

Magnum Champagne

Veuve Clicquot Brut *329*

Veuve Clicquot Rosé *369*

Taittinger Comtes Blanc *899*





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BOTTLE SERVICE

RUM

- Bacardi Superior 175
- Bacardi 8 years 229
- Don Q Cristal 179
- Don Q Reserva 7 years 219
- Don Q Gran Reserva 269
- Barrilito 3 Estrellas 299

TEQUILA

- Jimador Blanco 199
- Teremana Silver 249
- Teremana Reposado 259
- Casamigos Blanco 329
- Casamigos Añejo 375
- Patrón Silver 309
- Patrón Reposado 319
- Patrón Añejo 349
- Don Julio Silver 319
- Don Julio Reposado 329
- Don Julio Añejo 355
- Don Julio 1942 859

MEZCAL

- Montelobos Joven 275
- Casamigos 349

VODKA

- Grey Goose 255
- Ketel One Cucumber & Mint 239
- Ketel One Peach & Orange 239
- Ketel One Grapefruit & Roses 239
- Tito's 219

GIN

- Bombay Sapphire 219
- Hendricks's 235
- Tanqueray 225
- The Botanist Islay 259

WHISKEY

- Jim Beam Rye 199
- Woodford Reserve 209

SCOTCH

- Dewars 12 219
 - The Macallan 12 Double Cask 305
 - The Macallan 18 899
 - Johnnie Walker Black Label 269
 - Johnnie Walker Gold Label 275
 - Johnnie Walker Blue Label 749
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